

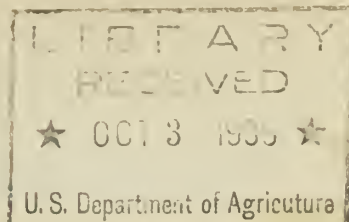
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Notes on home canning chicken



An interview between Miss Ruth Van Deman, Bureau of Home Economics, and Mr. Wallace Kadderly, Office of Information, broadcast Thursday, September 14, 1939, in the Department of Agriculture period of the National Farm and Home Hour, by the National Broadcasting Company and a network of 104 associate radio stations.

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WALLACE KADDERLY:

And now here's Ruth Van Deman with another good word for homemakers.

RUTH VAN DEMAN:

It's a very brief "good word" this time, Wallace --- just two or three does and don'ts about canning chicken --- chiefly in answer to questions we've been getting.

In August and September lots of folks make a practice of culling the lazy hens - the nonlayers - out of the flock, and turning these plump older birds into canned chicken for shortcake, and pie, and scalloped chicken at some future date.

KADDERLY:

Chicken dinners of tomorrow --- yes, that sounds like very good sense --- good poultry management, good home management.

VAN DEMAN:

It is if

KADDERLY:

If what?

VAN DEMAN:

If the canned chicken is properly sterilized to make it keep.

KADDERLY:

I feel it coming --- you're going to get out the steam pressure canner.

VAN DEMAN:

Yes, sir, I am. No ifs, ands, or buts about it. The pressure canner is the only piece of household equipment I know of that will do the job on the bacteria in those containers of chicken in a reasonable time. Fifteen pounds pressure - that's equivalent to 250°F. inside the jars.

KADDERLY:

You mean the chicken inside the cans gets to 250°F. --- that's 38 degrees hotter than boiling.

VAN DEMAN:

If it's left in the pressure canner long enough --- that's what I mean.

KADDERLY:

What do you mean, long enough?

VAN DEMAN:

As long as the time table says, for the size and type of container. A pint glass jar of chicken with the bone left in needs 65 minutes at 15 pounds pressure, and a No. 2 tin can only 55 minutes.

KADDERLY:

Glass and tin --- you can use both?

VAN DEMAN

Or either --- there are just a few differences in handling.

And I suppose, Wallace, this is as good a time as any to let our listeners know that whatever we don't say here about home-canned chicken is said in Farmers' Bulletin 1762?

KADDERLY:

An excellent idea, Miss Van Deman. And adding my two-cents worth, I promise to repeat the title of Farmers' Bulletin 1762 - Home Canning of Fruits, Vegetables, and Meats - at the end of this conversation about canning chicken.

VAN DEMAN:

Well, I think we've got it clear about the need for processing under steam pressure.

And by the way, you can't get that 250° temperature in the containers in an oven that registers 250 degrees.

KADDERLY:

Certainly not. The chicken in the jars ---

VAN DEMAN

(Aside) Or the tin cans.

KADDERLY:

That's right --- the chicken in the containers is just bubbling along at the boiling point, no matter how hot the oven gets.

VAN DEMAN:

I'm glad you know that.

KADDERLY:

Certainly. That's one of the A B C's of physics. Oh, I suppose it might be a fraction of a degree above boiling because of the salt and fat in the chicken. But it's an entirely different situation from the steam under pressure in an autoclave, which is what the steam pressure outfit really is.

VAN DEMAN:

Yes, that drives the heat - intense heat - right to the center of the canned chicken and kills the bacteria that might make it spoil.

Well, there's a lot more we might say on that, but I want to get in just a word about packing the chicken in the containers - should it be raw or cooked; and if cooked, how?

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VAN DEMAN: Cont'd.

The people in our food laboratories have done a lot of work on that. And they've come out with these recommendations.

For chicken put up in glass jars, it's best to precook the meaty pieces in the oven first and pack them hot. That is, spread the thick pieces of white meat, and legs, and second joints, etc. (with the bones still in) in a big roasting pan with a rack underneath the chicken to keep it from sticking to the pan. Then cook it in a moderate oven for 20 or 30 minutes - or until the pink color of the raw chicken practically disappears, even down to the bone. Fill up the jars with broth made from the bony pieces. Then process in the steam pressure canner for an hour and five minutes if the jars are the pint size.

If you're going to can the giblets, can them separately from the chicken meat.

Don't add any flour to the chicken, or any fat. In fact, it's best to trim off the excess fat from fowl before you start to can it. And don't put in a lot of pepper and seasonings. Those things are likely to develop an unpleasant, strong flavor in the canned chicken as it stands.

KADDERLY:

They can always be added later.

VAN DEMAN:

Wallace, I see you have the instincts of a good cook - one who gets real inspiration from the approach of the dinner hour.

KADDERLY:

No, no --- I was speaking as a very humble man-at-table. I've noticed on such things as pepper and salt, it's easier to add in the dining room than subtract what happened in the kitchen.

VAN DEMAN:

On that philosophic note, I think I might as well call it a day. If anyone wants our directions for canning chicken at home, I know she'll have to write us anyway. It isn't safe to trust to the memory on these times and temperatures and different sizes of glass jars and tin cans.

KADDERLY:

All right, Ruth, I'll pick it up there and repeat that reference to the bulletin that has directions for canning chicken at home. It is Farmers' Bulletin 1762, Home Canning of Fruits Vegetables, and Meats. We've mentioned it many times -- but it's particularly timely in this fall canning season -- a season for canning not only chicken and other meats --- but late peaches --- and pears --- and tomatoes --- and pumpkin --- and squash. (Directions for obtaining bulletin)

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